

VULCAN

INSTALLATION & OPERATION MANUAL

MODEL VFB2 ELECTRIC FLASHBAKE OVEN

VFB2

ML-126582



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Installation, Operation and Care of VULCAN MODEL VFB2 *FLASHBAKE*® OVEN

PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE

GENERAL

Your Vulcan *FlashBake* oven is a versatile oven that employs a revolutionary high quality, high-speed cooking technology. The cooking process is so fast that food retains its natural juices. Bread products brown and become crisp while vegetables retain their color and texture.

FlashBake ovens use visible and infrared light energy to cook by radiative heat transfer. The infrared energy browns the surface of the food, while the visible light energy penetrates and heats it internally. Using the proper combination of visible and infrared light energy, the *FlashBake* oven provides efficient, high-speed baking and high quality food.

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the rear of the oven. If the supply and specifications do not agree, do not proceed with the installation. Contact the Vulcan Hart Company immediately.

UNPACKING

Immediately after unpacking, check for possible shipping damage. If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Check to make sure you have the following items:

1. Oven (1)
2. Installation and Operation Manual (1)
3. Cooking guide (1)

LOCATION

When deciding oven placement, be sure to consider clearance and available air for oven cooling. If the inlet air is obstructed or heated, the oven will not operate properly.

Install the oven on a level counter top.

There must be a 3" (76 mm) clearance on each side of the oven. There must be a 3" (76 mm) clearance to the rear of the oven as well. The area behind the oven around the blower must be kept clear of obstructions and allow for free air circulation.

Ensure that the cord can be plugged into the appropriate outlet.

INSTALLATION CODES AND STANDARDS

The VFB2 *FlashBake* oven must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Electrical Code, ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

ELECTRICAL CONNECTIONS

The VFB2 *FlashBake* oven has a 5 foot (1524 mm) power cord for receptacle installation.

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE YOU ARE WORKING ON THE CIRCUIT.

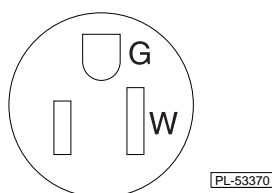
WARNING: APPLIANCES EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD ARE PROVIDED WITH A THREE-PRONG GROUNDING PLUG. IT IS IMPERATIVE THAT THIS PLUG BE CONNECTED INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THIS PLUG.

CORD-CONNECTED OVENS

Plug the oven into a dedicated circuit outlet of the appropriate NEMA style and rating.

RECEPTACLE

ELECTRICAL DATA



15 Amp
NEMA 5-15R

Fig. 1

The outlet must be properly wired with the correct polarity and grounding or the oven will not operate properly.

OPERATION

WARNING: THE OVEN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING, OR SERVICING THE OVEN.

PRECAUTIONS

- Never attempt to open the oven door while a cook cycle is in progress.
- Never attempt to operate the oven with the door open.
- Never operate the oven without food inside.
- Before removing a pan from the oven, prepare a place to put the hot pan. Do not place the hot pan on wood, plastic, Formica, or other burnable surfaces.
- When removing pans from the oven, use a pan grabber and hot pads designed to withstand high temperatures.
- The inside surfaces of the oven are not intended for direct food contact. Always use approved utensils and cookware.

UTENSILS TO USE

Approved

- FlashWare (Pyroceram)
- Steel
- Aluminum
- Aluminum Foil
- Grill Pan
- Silverstone coated aluminum
- Ovenproof glass
- Ceramics
- Silicone-treated parchment paper
- Enameled aluminum
- Corning Ware

Never Use

- Paper
- Plastic
- Roasting bags
- Boil-in bag pouches

CONTROLS (Fig. 1)

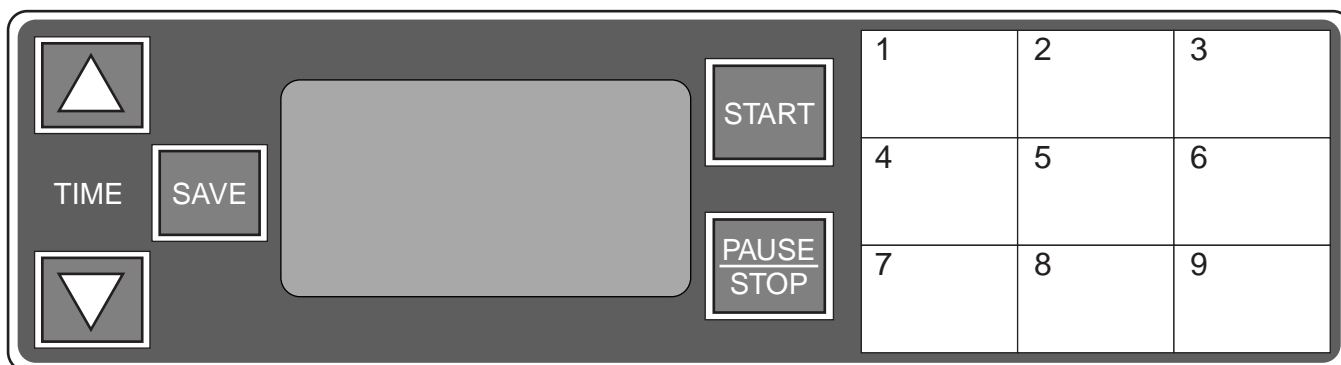







Fig. 2

PL-53346

DISPLAY	The display screen, located at the top of the control panel provides a constant indication of the oven status. It is also used for setting and saving cook times and modes as well as the display of information and diagnostic messages.
	Press this button to begin cooking with the settings that are currently displayed. After this button is pressed, the door will lock, the fan will start, and the oven will start cooking.
	<p>PRESS ONCE TO PAUSE. Use this function while the oven is cooking to pause the current cook cycle and unlock the door. Press the START button to resume cooking at the point the recipe was interrupted.</p> <p>PRESS TWICE TO STOP Use this function while the oven is cooking or paused to stop the cook cycle.</p>
1 - 9	Each of these buttons can have settings assigned to it. Press one of these buttons to start a preset cooking cycle. (See pg. 10 for programming instructions.)
	Press this button to save the current settings in one of the nine presets.
 	<p>Press to increase cook time in increments of 30 seconds (up to 90 minutes).</p> <p>Press to decrease cook time by 30 seconds.</p>

CONTROLS CONT.

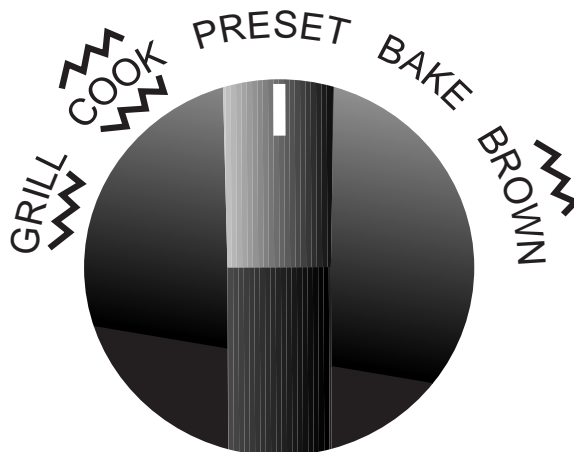


Fig. 3



OPERATING MODES

When using the VFB2, you will see information appear in the display window. Different information appears when the dial is set on different modes.

Grill Mode

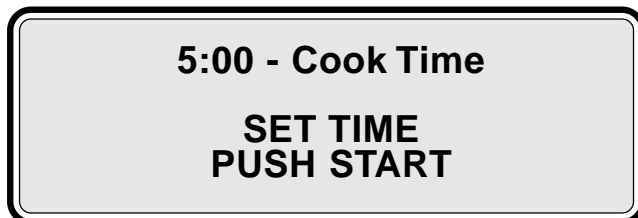
In the Grill mode, 2 of the 4 bottom lamps operate at the same time. Both lamps cycle in a circular motion. It is normal to see top lamps operate in the Grill mode as well.





Set the amount of time by pushing the  or . Time is set in 30 second increments.

Cook Mode

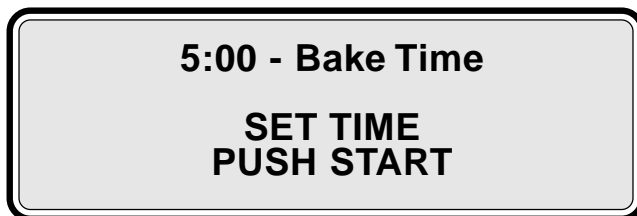
In the Cook Mode, one of the four top lamps and one of the four bottom lamps operate at the same time. Both lamps cycle in a circular motion.



Push the  or  to set the time. Time can be set in 30 second increments.

Bake Mode

In the Bake Mode, one top lamp and one bottom lamp operate at a time. Lamps cycle in a circular motion. When one minute remains, two lamps will operate on the top and the bottom lamp will shut off.



Set the amount of time by pushing  or  . Time is set in 30 second increments.

Brown Mode

In the Brown Mode, two top lamps operate at a time and cycle in a circular motion.



Set the amount of time by pushing  or  . Time is set in 30 second increments.

COOKING

USING THE *FLASHBAKE*

Food cooks faster in the *FlashBake* than in conventional ovens but basic cooking principles still apply. For example, if you would normally cover the dish with a lid, or turn, stir or add water to the product when cooking in a conventional oven, do the same in the VFB2.

See Utensils To Use (pg. 6) when deciding on what type of cookware to use in the oven. Use of the items listed under the Never Use section of this manual will damage the VFB2 and void the warranty.

For best results, place the dishware in the center of the oven. Place multiple smaller dishes to the middle as well.

Cooking Times




The VFB2 reduces cooking time by approximately 25-50%. To determine a cooking time, reduce the cooking time for a conventional oven by about half.

- If the product has a time range, reduce the greater time by half to determine the cooking time. Some products will require an extra minute or two in addition to halved time. (See the VFB2 Cook Chart for additional instructions.)

The product should be checked through the viewing window to monitor the product's progress and to determine if any adjustments should be made to the cooking time. Time can be increased or decreased by pressing the appropriate arrow key. Once you have achieved the desired doneness and appearance of the product, the COOK MODE and COOK TIME can be saved using one of the nine available presets on the touchpad of the control panel (see page 7).

SETTINGS

Saving a Setting

1. Turn the knob to the desired mode.
2. Enter the time by pushing the  or  on the control panel.
 - Time can only be set in 30 second increments.
3. Press .
4. Using the touchpad, select a number between 1 and 9 to store the setting.

The display screen will indicate SAVED! The time and mode screen will then be displayed.

Using Saved or Preset Settings

1. Turn the knob to PRESET on the dial.
 - The display screen will read SELECT A RECIPE:
2. Push a number (1-9) from the keypad.

The selected cook cycle will begin immediately.

BLOWER

The oven blower is temperature controlled and will turn off automatically, adding to the oven's energy efficiency.

CLEANING

WARNING: DISCONNECT ELECTRICAL SUPPLY BEFORE CLEANING THE OVEN.

The interior cleanliness of the *FlashBake* oven is essential to ensure maximum efficiency of your oven. Keeping the oven clean and free of food debris will minimize the possibility of smoke and odors from food stuck on the lamp shields and interior walls.

The interior of the oven cavity is lined with highly reflective materials that allow the oven to cook with exceptional speed. These materials **SHOULD NOT**, under any circumstances, be cleaned with abrasive materials or chemicals other than those recommended below. If non-recommended chemicals are used, they can etch and scratch the cavity, causing a loss in efficiency and result in the need for repairs.

IMPORTANT: The VFB2 is equipped with a pan sensor. This sensor automatically reads the reflected light from the pan and adjusts the lamps accordingly. If the bottom of the oven surface is not kept clean, the sensor will read the pan surface incorrectly and improper cooking results may occur.

APPROVED CLEANING MATERIALS AND PROCEDURES

CAUTION: NEVER USE OVEN CLEANERS TO CLEAN THE VFB2 OVEN. NEVER USE ABRASIVES OR SHARP OBJECTS ON THE OVEN WALLS OR WINDOW.

Cleaners

- 3M white scouring pad.
- Mild dish soap - Use any mild food service type dish soap for the interior cleaning. Be sure that the soap is non-caustic.
- Citrus 2000 Multi-Purpose Ready To Use.
- Pro Formula 409 - Use for interior walls.
- Windex Powerized Formula - Use for cleaning the door window interior and exterior.
- FDA food quality sanitizer for cooking surfaces.
- Vinegar and water solution.
- Baking soda and water solution.

Cleaning Tools

- Terry towel cloth - Food service quality.
- Nonabrasive pad - Institutional quality-certified nonabrasive. (Example: White 3-M).

Always rinse cleaned surfaces to ensure all the soap and chemicals have been removed, then wipe dry with a soft clean cloth.

It is recommended that you clean the oven after each shift. If your operation is extremely busy, it may be necessary to wipe out the oven during a shift until you are able to perform the detailed cleaning.

1. Allow oven to cool before starting the cleaning process.
2. Open the door.
3. To start the interior cleaning, use a cloth dampened with one of the recommended cleaners. Be sure that the soap is non-caustic. Wipe the food debris out of the oven, working from the back forward.
 - **Do not pour cleaning liquids into the oven. Always use a cloth dampened with the cleaning fluids.**
4. You can use a rubber or plastic scraper or a non-abrasive pad to loosen any residual food remaining on the lower glass lamp shield. Repeat Step 3.
5. Dampen a clean cloth with one of the recommended cleaners and wipe out the interior wall surfaces to remove any grease or spatters. Work from the back of the oven forward. Repeat this step several times if necessary.
6. Clean the interior surface of the front door with a terry cloth towel and recommended cleaner. Wipe the exterior edges of the door and frame, paying close attention to the gasket.
7. Clean the inside of the oven door window with a cloth dampened with window cleaner. If necessary, use a 3M white scouring pad to remove baked on grease. Wipe the window clean with a cloth or paper towel dampened with window cleaner. **CAUTION: Do not use abrasives on the reflective inside door surface.**
8. With a clean cloth dampened with a food quality sanitizer, wipe the entire interior cavity of the oven, working from the back forward.
9. Clean the exterior of the oven with a soft cloth dampened **sparingly** with a commercial stainless steel cleaner. The outside of the oven door window may be cleaned with a cloth dampened with window cleaner.

NEVER touch the cooking lamps. Skin oils on the lamps could lead to premature lamp failure. If contact does occur, gently wipe the lamps with a clean, lint-free cloth dampened with rubbing alcohol.

MAINTENANCE

WARNING: THE OVEN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE OVEN.

WARNING: DISCONNECT THE ELECTRICAL SUPPLY BEFORE PERFORMING ANY MAINTENANCE ON THE OVEN.

Do not remove the oven covers or attempt to open the control cabinet. Doing so will void the warranty. There are no user serviceable parts inside.

INSPECTING THE OVEN

At least once each day, when the oven is cool, visually inspect the inside of the oven. Make sure there are no obvious signs of damaged, worn, or broken parts.

Do not operate the oven if the glass bottom or ceiling of the cavity is cracked or broken. Contact your local Vulcan service representative.

LAMP REPLACEMENT

All lamps **MUST** be replaced by your local Vulcan service representative.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
No power to the oven.	<ol style="list-style-type: none">1. Oven power cord is not plugged into the wall outlet.2. Main branch circuit breaker is blown.
Fan not operating.	<ol style="list-style-type: none">1. Obstruction in the blower air flow path.2. Ensure than blown inlet and louvered outlets are clear and unobstructed.
Oven not cooking.	<ol style="list-style-type: none">1. Check the oven setting. Make sure the setting is valid. Be sure the time setting is not zero.2. Ensure the oven is clean: Especially the bottom cooking surface.
Door does not lock.	<ol style="list-style-type: none">1. Check for obstructions. Close door again.
Display window reads Oven Cannot Operate.	<ol style="list-style-type: none">1. Ensure the door is closed and there is no damage to the door or the closure.2. Ensure the power outlet is wired with the correct polarity.3. Unplug the oven then insert the plug back into the outlet.4. The oven may have overheated. Allow the oven to cool.

If these actions do not reset the oven and allow the cooking cycle to begin, contact your local Vulcan Service Office.

– NOTES –

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